

Appl. No. 10/724,084  
Amendment dated: October 29, 2008  
Reply to OA of: July 29, 2008

This listing of claims will replace all prior versions and listings of claims in the application.

**Listing of Claims:**

Claims 1-9(canceled).

10 (previously presented). A fry cooking device, comprising one or more frying oil vessels, the frying vessel having substantially parallelepiped shape with four sidewalls and a single bottom wall and satisfying a relationship of  $HB/SB^{1/2} = 1.1$  to 3.0, where SB denotes an area of an open portion of the vessel, and HB denotes the depth of the vessel, wherein the frying vessel may form therein a frying oil layer meeting a relationship of  $HA/SA^{1/2} = 0.63$  to 3.5 where SA denotes a surface area of the frying oil layer, and HA denotes the height from the bottom to the surface of the frying oil layer, and wherein a frying zone is provided within which frying ingredient is actually subjected to frying cooking, the frying zone covering at least 80% of the distance between the surface and the bottom of the frying oil layer.

11 (original). The fry cooking device according to claim 10, further comprising a fluororesin coating layer in an upper portion on an inner surface of the frying oil vessel.

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12 (original). The fry cooking device according to claim 10, wherein a frying oil supply mechanism for supplying a frying oil is mounted on the frying oil vessel.

13 (original). The fry cooking device according to claim 10, comprising a heater unit for heating the frying oil arranged on an outside of the frying oil vessel.

14 (original). The fry cooking device according to claim 10, comprising a lid for opening and closing the frying oil vessel.

15 (original). The fry cooking device according to claim 10, comprising a lift mechanism of a frying ingredient carrier introducing frying ingredients into the frying oil vessel, the lift mechanism being configured to put the frying ingredient carrier in and out of the frying oil vessel.

Claims 16-33(canceled).

34 (original). A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier capable of holding flat frying ingredients such that a flat surface of the frying ingredients makes an angle of 45° to 135° with a horizontal plane.

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35 (original). A fry cooking device set, comprising a fry cooking device according to claim 10, and an ingredient carrier provided with a plurality of racks on which frying ingredients are disposed.

Claims 36-52 (canceled).

53 (new). A fry cooking device, comprising a frying oil vessel having a substantially parallelepiped shape with four sidewalls and a single bottom wall and satisfying a relationship of  $HB/SB^{1/2} = 1.1$  to  $3.0$ , where  $SB$  denotes an area of an open portion of the vessel, and  $HB$  denotes the depth of the vessel, wherein the frying vessel forms a frying oil layer meeting a relationship of  $HA/SA^{1/2} = 0.63$  to  $3.5$ , wherein  $SA$  denotes a surface area of the frying oil layer, and  $HA$  denotes the height from the bottom to the surface of the frying oil layer, and wherein a frying zone is provided that covers at least 80% of the distance between the surface and the bottom of the frying oil layer.

54 (new). The fry cooking device according to claim 53, further comprising a fluororesin coating layer in an upper portion on an inner surface of the frying oil vessel.

55 (new). The fry cooking device according to claim 53, wherein a frying oil supply mechanism for supplying a frying oil is mounted on the frying oil vessel.

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56 (new). The fry cooking device according to claim 53, comprising a heater unit for heating the frying oil arranged on an outside of the frying oil vessel.

57 (new). The fry cooking device according to claim 53, comprising a lid for opening and closing the frying oil vessel.

58 (new). The fry cooking device according to claim 53, comprising a lift mechanism of a frying ingredient carrier introducing frying ingredients into the frying oil vessel, the lift mechanism being configured to put the frying ingredient carrier in and out of the frying oil vessel.

59 (new). The fry cooking device according to claim 53, wherein the fry cooking device provides a loading rate of 12% or more.

60 (new). A fry cooking device set, comprising a fry cooking device according to claim 53, and an ingredient carrier capable of holding flat frying ingredients such that a flat surface of the frying ingredients makes an angle of 45° to 135° with a horizontal plane.

61 (new) A fry cooking device, comprising a frying oil vessel having a substantially parallelepiped shape with four sidewalls and a single bottom wall and

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satisfying a relationship of  $HB/SB^{1/2} = 1.1$  to  $3.0$ , wherein SB denotes an area of an open portion of the vessel, and HB denotes the depth of the vessel, and

wherein the frying vessel provides for a frying oil layer meeting a relationship of  $HA/SA^{1/2} = 0.63$  to  $3.5$ , wherein SA denotes a surface area of the frying oil layer and HA denotes the height from the bottom to the surface of the frying oil layer.